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(21) International Application Number: PCT/NL00/00174 (22) International Filing Date: 16 March 2000 (16.03.00) (30) Priority Data: 99200829.2 17 March 1999 (17.03.99) EP (71) Applicant (for all designated States except US): COÖPERATIEVE VERKOOP-EN PRODUCTIEV- ERENIGING VAN AARDAPPELMEEL EN DERIVATEN AVEBE B.A. [NL/NL]; Beneden Oosterdiep 27, NL-9641 JA Veendam (NL). (72) Inventors; and (75) Inventors/Applicants (for US only): BUWALDA, Pieter, Lykle [NL/NL]; Mondriaanstraat 32, NL-9718 MJ Groningen (NL). BLEEKER, Ido, Pieter [NL/NL]; Poldermolen 22, NL-9791 LS Ten Boer (NL). WOLTJES, Jakob, Roelf [NL/NL]; Groningenlaan 42, NL-9642 EJ Veendam (NL). SEMELJN, Cindy [NL/NL]; Fongersplaats 96, NL-9725 LD Groningen (NL). (74) Agent: OTTEVANGERS, S., U.; Vereenigde Octrooibureaux, Nieuwe Parklaan 97, NL-2587 BN The Hague (NL).		(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i> <i>Before the expiration of the time limit for amending the</i> <i>claims and to be republished in the event of the receipt of</i> <i>amendments.</i>
(54) Title: FOODSTUFF CONTAINING DISCRETE STARCH PARTICLES		
(57) Abstract <p>The invention relates to starch used in the food industry, more specifically to starch used in processed foodstuff that, at least in one processing step, is subject to heat and, or shear treatment. The invention provides use of modified starches and methods to use these in foodstuffs (soups, (dairy) desserts, sauces, creams, dressings, fillings and such), that, when used in preparing foodstuff that is subject to heat and/or shear treatment, provide said foodstuff with the so desired smooth, short textures and shiny appearance, even after prolonged treatment where use of other starches would render the product slimy, coarse or dull.</p>		